IDDBA WEBINARS | CALL-TO-ACTION WORKSHEET

WEBINAR: Alternative Dairy and Meat - From Precision Fermentation to Cellular Agriculture

DATE: October 18, 2023

THE "BIG 5" TOPICS COVERED:

#1 Cellular agriculture and precision fermentation are two different biotechnologies used to produce alternative proteins.

#2 Precision fermentation is already used in the food industry to produce sweeteners, flavors, and colorants.

#3 Precision fermentation offers a way to produce dairy, egg, collagen, fats, meat flavor, and other animal products without animals.

#4 UPSIDE Foods and Good Meat achieved regulatory approval and clearance from the USDA and FDA for cell-based chicken.

#5 Cellular agriculture products remain too costly to produce with current technology.

THE "BIG 5" TAKEAWAYS:

#1 Be prepared for new ingredients and regulations in the marketplace produced using these technologies.

#2 Evaluate how alternative proteins can help position your products in new animal-free markets.

#3 Build a long-term plan to future-proof your supply chain as conventional agriculture becomes more costly due to climate change.

#4 Take a look at key stakeholders in the alternative protein space and how they could be a potential ingredient supplier or partner.

#5 Consider emerging markets where conventional agriculture is not well-developed and alternative protein production will become a key player, such as Asia, Middle East, and Africa.